

## THE SONG OF A BIRD IS BETTER TO THINK ABOUT THAN A SNUB

### EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good helpful latters of any kind the mind may suggest. They should be in hand by Wednesday if each week. Write on but one side of the paper. Address, SOCIAL COPNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third

### SOCIAL CORNER POEMS. The Lights of Home,

When the work of toilsome day is And the stars shine brightly through the gloam, Many lights in the soft dusk But more fair than all shine those of

As the sailor steers for beacons gleam-Far ser oss the storm-tossed, surging So I, when life is with troubles teem-Steer for comfort to the lights of

Often toward scarlet sunsets going, In my childhood till dusk I would roam; Then across the purple fields aglowing How they beckened—those fair lights

And so ever through the years so fleet When beset and in despair's dark While the pulse beats to their end are and cheery beam the lights

When my life's last days in dusk are And I cease earth's dusky paths to and thus another delightful gathering has passed into history in which we "drove dull care away," and our spir-Then, while shine realms wondrous and

I shall fare forth to the lights of -George Lawrence Andrews. Sent in by JEM.

## Sharing.

Are you sharing joy and gladness, Are you giving back to those Who have cherished and have loved

Bits of supehine and of rose? Are you making others happey With the happiness you feel? Are you sharing life in earnest With a trust as true as steel?

We are often greedy sharers
Of a beauty and a love
That comes down to us in sunshine
From the bubbling founts above; For we forget the giver In forgetting how to give Just a little of our gladness That some other heart may live. Sent in by HATTEE.

ANSWERS AND INQUIRIES.

KITTHE LOU; Cards received and POTLATCH: Card and letter re-ceived and forwarded as you directed. Letter received and forwarded to Kitty Lou.

OLD - FASHIONED INDIAN MEAL

Dear Social Corner Sisters: It does not look as if we could set out our house plants preparatory for the spring cleaning with such cold nights. But everything comes to those who wait.

Hopeful wished for a recipe for old-fashloned Indian meal dumplings such as grandmother used to make. How well I remember them. I used to go with my father-to visit his people, who were Ehode Island people, and how I enjoyed what they called butchering time. Grandmother would make those of whom I had read and heard so much.

It was a real pleasure to hold in my arms the lovely little daughter of plack," as they called it—with plenty of good gravy to cover them. They looked like a plate of snowballs, for The hands of the clock pointed to the time of returning too soon after a separately mix them, and spread over the time of returning too soon after a separately mix them, and spread over the time of returning too soon after a separately mix them, and spread over the top of the dish. Bake just long that they call that. They always grew white corn to table use, and no one can beat the men of Little Rhody for good things eat, especially Indian meal dumposes and johnny cakes. They never of dust. I have not worn my new spring hat yet.

Juliet: Who I thought was Who, and making a soup without the gathering.

The hands of the clock pointed to the time of returning too soon after a very dainty lunch served by so many the top of the dish. Bake just long enough to get a delicate brown color. This should be sent directly to the table from the oven.

Sait Codfish Augratin: Cook the fish and flake enough to fill a pint cup. Make a sauce—a cupful of milk, a tablespoon melted butter and the same of flour. Mix the sauce with the fish; turn into a buttered baking dish:

in void water to keep from sticking:

Any them the size of a large egg and boil them 20 minutes with cover to kettle left a little to one side. If covered close, will crack open. The water must be boiling when dumplings are imposed in.

I make my johnny cakes the same are, only thin them down to a batter the milk, which makes them nice and rown; bake them upon top of stove. I think I should have taken some and along and made some upon that saw start and saw start and made some upon that saw start and saw start an

I think I should have taken some meal along and made some upon that new gas stove at the hall on Valley street Wednesday and let the Sisters use how good they are.

If you try them, Hopeful, let me know if you had good luck, and how which I think you will like:

Yeart-bla Sausage: Soak one and

SEASONAL RECIPES WANTED.

AMY.

EASONAL RECIPES WANTED.

Gitter of Social Corner: Will you use mak some of the members of Social Corner for some simple rest for preserving strawberries, Eberries and rhubarb? I like the near I find in The Corner, and will very grateful for them.

BETTY.

Which I think you will like:

Vegetable Sausage: Soak one and remains and cook them in salted water until tender. Then put through a portato ricer, add two tablespoonfuls of butter, salt to taste, a dash of tobasco or any very hot sauce, and a pinch of thyme is beaten into the pulp. If too stiff, moisten with beaten egg. Form the mixture into small sausage shapes, dip in beaten egg and flour and fry until a nice brown on-all sides.

Cabbage Salad in Green Papper Editor of Social Corner: Will you lease ask some of the members of se Social Corner for some simple re-

AUNT LUCY JONES.

Oear Scelai Corner Sisters: I bught I would join The Corner Sis-s I think I know one of the writ-

tarlight: How would you like to flown stairs and play the plane, or the Persian cat-Regards from AUNT LUCY.

Children Cry FOR FLETCHER'S

outlered pen and cover with cracker grumbs; brown in the oven. New Cake Filling: Boll together a cupful of sugar and a third of a cupful of water until it spins a thread, add five chopped maishmallows and let stand without stirring for two minutes, then gradually pour this hot mixture on the stiffly beaten white of an eag. Spread on layers, sprinkle with nuts and chopped candled cherries, or maraschino cherries may be preferred.

tiver Croquettes: To a pound of chopped liver add a medium sized onion chopped, salt and pepper to season. Take two tablespoons of flour, add milk to form a thin batter, stir in the liver and drop by spoonsful in a hot, greased spider. Let brown quickly on one side, then turn and brown on the other. An egg added improves the dish. The patties should be thin so that the liver will be well cooked.

With best wishes from MOUNTAIN LAUREL COMMENTS FROM RURAL DELIV-

ERY. Dear Social Corner Friends; New England weather has been very changeable, something like the style of ladles' hats and dresses, but as the Dear Editor and Sisters: Such short time ago we were looking forward to the pleasure in store for us on the 10th of May, and the busy days intervening, in which we made the periodical upheaval in our homes, has passed so rapidly; nevertheless we are glad to drop the brush and broom for a brief respita, while we wend our way to the Valley street hall to meet and greet Social Corner friends.

About 75 took advantage of the day without a storm and came in their usual mood of merriment and sociability.

Lonesome Pine, with her able assistants, arrived early, decorated the room, got the tables in order and sociability.

Papa's Boy and Dreamer: Those series and the style of ladies' hats and dresses, but as the apple blossoms are out and quite a few May flowers in bloom, let us hope summer time is coming though it may not get get way flowers and the works of country, the flowers and the works of nature was fine. The Sisters did well to help you out with their remarks. It is some time since we have heard from Brother Si. I wonder if he is planting peanuts for the coming season picnics.

Tidy Addiy: In regard to smoking. You have guessed right. I never use the weed in any form, and often think to chew tobacco and spit out the sistents, arrived early, decorated the room, got the tables in order.

sistants, arrived early, decorated the room, got the tables in order and greeted all as they ontered.

The tables tooked very tempting, loaded with many kinds of salad, sandwiches rake and cookies salad. Highland cookies scored so high at oom, got the tables in creeted all as they entered.

The tables looked very tempting, loaded with many kinds of salad, sandwiches, cake and cookies, fruit and nuts.

The tables looked very tempting, Kesiah Doolittle: I was loaded with many kinds of salad, sandwiches, cake and cookies, fruit Last Sunday was Mothers' Day and we trust all who were so fortunate as to have a mother living showed her to

the pretty May basket, and each received a gift.

A pleasing programme was prethem. BURAL DELIVERY. Sterling.

A pleasing programme was pre-sented, consisting of vocal and instru-mental music; a message was read from Diana; a reading by a popular elecutionist; a recitation by Pollyanna, CHEESE AND ITS ECONOMICAL

Dear Sisters of the Social Corner: send in a few timely recipes: its and minds are the better prepared by the loosened tension of work to go on with the numerous duties of the Cheese and Spinach Roll: Take quart of spinach, a cupful of grated cheese, a tablespoon of butter, a lit-tle salt and bread crumbs. Cook your spinach in water for ten minutes. hear the click of the look in the door, as we have enjoyed so many pleasant hours there together; but we still have many delightful visions of red-letter— or rather yellow-letter—days ahead, of Drain off the water, add the butter, then cook until tender and chop; add the grated cheese and then bread crumbs, enough to roll, or leave more moist, and cook in a baking dish. picnics and parties at the homes of some of the sisters.

is with a sigh of regret that we

THANKS FOR POSTCARDS.

Easter postcards.

THEODA.

That the outcome of our gatherings has been decidedly beneficial and far-reaching is evidenced by the large in-crease in numbers and faithful attend-Cheese Sandwiches-Mash or grate American cheese, and a speck of mustard; mix thoroughly and spread be-tween the slices of bread. This makes good school sandwiches. ance of all, regardless of distance or Nut and Cheese Roast-One cup o

grated cheese, one cup of chopped English walnuts, one cup of bread crumbs, three tablespoons of chopped onlon, one tablespoon of butter, the juice of a lemon, salt and pepper. Cook the onlon in butter and a little Dear Social Corner Sisters: I thank water until tender: mix the other ingredients and moisten with water, using water in which the onlone have Sister Deborah: I have been miserable with nervous indigestion for two months and not able to take anything been cooked; pour into a shallow dish and brown in oven,

but malted milk, and not much better Cheese Patties: Two eggs, two cheese Patties: Two eggs, two-thirds cup of cream, one cup of grated cheese and one-half cup of Swiss cheese; cut into small pieces and add salt, cayenne pepper, and nutmeg. Add the eggs to the cream and beat slightly, then add the cheese and seasoning. Bake 15 minutes in a I think the Sisters who sent cards are still fooling me.

Hope to send a few recipes soon, and to meet Primrose. JOHAN. hot oven, in patty tins lined with GREETINGS FROM READY. puff paste.
Good luck to all who try these re-Dear Social Corner Sisters: Just as

lines and johnny cakes. They never would think of making a soup without them. I send my recipe:

I send my recipe:

I do not know what is worse—to wade through mud or to try and get through a shower of dust. I have not worn my new spring hat yet.

Juliet: Who I thought was Who, was not at the gathering.

Blanche: I am always glad to hear from you any time, Hope to meet you some time.

Betsey Bobbett: I missed you start to gathering.

Broiled Codfish.

Broiled Codfish.

Broiled Codfish.

Broiled Codfish.

Broiled Codfish.

Broiled Codfish.

Homemade pistachio fiavor is made in the following way: Tie in muslin a handful of bruised peach leaves cover with either water or milk, and let stand to absorb the flavor. Either milk or water in quantity to use in the cake or dish you wish flavored.

Oyster Stuffing for Geose: Take pint coysters must be considered.

Vegatable Sausage: Soak one and one-half cupfuls of 'lima beasas over night and cook them in saited water until tender. Then put through a potato ricer, add two tablespoonfuls of butter, and mix with one and one-half obtiter, and mix with one and one-half of the cysters, melt over-fourth cupful of things, is beaten into the pulp. If too stiff, moisten with beaten egg and flour and rry will, a mice brown one-half sides. Cabbage Salad in Green Pepper Shelis. Serve on letture of the core peppers which have been scooped out mix with sealed dressing and mut back in pepper shelis. Serve on letture letture of the pepper shelis. Serve on letture letture of the pepper shelis. Serve on letture of the perpendicular of the perpendicular of the perpendicular of the perpendicular of the pepper shelis. Serve on letture of the perpendicular of the perpe

## HOME AND COMPANY MANNERS

finding.

For some reason their friends' supper was not served at 5, and the host at last reminded his wife that it was past the supper hour. Mr. Wilkins interposed by saying just as they were invited into the dining room:

"Don't notice it, for twenty minutes are not long to wait."

Mrs. Niles was of a nervous temperament and not systematic in her meth-

After the case overdone. When she began to apologize for the poorly cooked food Mr. Wilkins in a pleasant manner assured her that he preferred weak tea, for strong tea made him wakeful; and of the biscuits he said:

"One can find no fault with them. I shall have to send my wife over to take lessons in cooking from you."

He asked for a second helping of steak, and said:

"If there's anything I like, it is scorched steak."

Mran coming home thred from his day's man coming home thred from his day's working, and for this reason when entertaining company she often mind walting last evening at Mrs. Miles."

"But," replied his wife, "you did not mind walting last evening at Mrs. Niles."

"That was different. This is home, and there I was visiting. You did not want me to be impolite, did you?"

"No, certainly not; but now you can have your supper."

Mr. Wilkins helped his wife and then himself; then, after tasting of the politic himself, then himself; then, after tasting of the politic, himself; then, after tasting of the politic, himself; then, after tasting of the politic, himself, and of the politic, himself, and of the politic, himself, and of the politic, hid you?"

"To mercy's sake, have you used all your salt on these politics? Any politic himself, and of the politic himself, and of the politic, hid you?"

"Why, I tried to please you," replied his wife and then himself, then after though water in the good old summer time is coming. I think wo out a Mrs. Niles. That have ought all the good old summer time is coming. It think wou, it the

The acid in the preserves he thought improved their flavor, and cake was better well done than half done.

These effusive and pleasing remarks about the supper, which Mrs. Niles knew was not up to the standard, almost convinced her that the food was the supper of the standard, almost convinced her that the food was the supper of the standard, almost convinced her that the food was the supper of the supper These effusive and pleasing remarks about the supper, which 'Mrs. Niles knew was not up to the standard, almost convinced her that the food was

glad that you have enjoyed you have leavely time I hope I shall praised everything."

"Oh, oh!" interrupted he. "Didn't welcome to all the new Sisters, and pleasant time before returning to their polite?"

After a few minutes spent in thought many thanks to the Sisters who sent was marely trying to be polite?"

After a few minutes spent in thought many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters who sent welcome to all the new Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters, and many thanks to the Sisters who sent welcome to all the new Sisters who sen

breakfast did not suit him, although he ate heartly. He spoke cuttingly and sarcastically about the food. During the morning, while planning what would please her husband's palate for supper, an idea flashed in her thoughts and she instantly resolved to put it into practice and cure her husband of grumbling and finding fault with his food, etc., when there was no

Her scheme was to give her good-natured husband a lesson—to make him good-natured at home as well as away.

the apples and place them on a sleve to cool. Whisk stiffly the whites of two eggs and add an ounce of sugar.

Gems of Iron-Clads: Stir graham

flour into soft, cold water, making a batter a trifle thicker than for grid-

die-cakes. Drop from a spoon into the cups of the bread-pans, which are already heated, and bake in a hot

oven. Take them from the pan as soon as they are done and arrange them on plates, taking care that no

weights rest on them to make them heavy. These, after standing two or three days, are made as good as new by dipping in cold water and setting in a hot oven a few minutes, or

Vegetarian Rissoles: Rub

one tablespoon of finely chopped pars-

ley, one teaspoon each of shredder onion and of minced herbs, a grate of

good bread.

sized, sour cooking apples, re- into the spider, let it get hot, then fil move the core, which is best done by in parsnips and put in a little water, means of a column cutter, and cook cover and cook till done through, then the apples till nearly tender in a brown. If you like parsnips you will syrup flavored with lemon rind, cloves, ginger, or whole cinnamon. Take up AUNT JERUSHA.

"You have given me a good lesson-one which I shall not be apt to forget.

## ETTA BARBER'S HENS.

Range the apples on a buttered baking dish, fill the cavitles with currants or sultanas, mask them carefully with the whisked whites of egg and dredge with sugar. Bake in a hot oven for about fifteen minutes. Take up quickly and send to table hot. The currants or sultanas to be used should be soaked in a little syrup.

Dear Social Corner Sisters: I wonder if you would be interested in my experience with hens. I began my experience with hens of mixed broaden my experience with hens. I began my experience with hens of mixed broaden my experience with hens. I began my experience with hens of mixed broaden my experience with hens. I began my experience with hens of mixed broaden my experience with be cuddled like a cat.

My hen house is poor and I have no time to fuss with them. I feed only corn, shell and table scraps. The scraps are expected to pay for eggs

scraps are expected to pay for eggs used by family of five.

There were six or eight old hens that had not laid since fall, and pullets that had never laid.

March 1st I got my first egg; and during March they laid 151 eggs. I sold six and one-half dogens for \$1.69;

cost of feed, \$1.52. Profit 17 cents.
During April they laid over 400
eggs. I never got less than 10 a day,
or more than 19. I sold twenty-one
and one-half dozens for \$4.35; cost Profit, \$2.60. April 28 one got

steaming over boiling water. All cakes of this kind are lighter and more delicate by being beaten ten or fifteen minutes while mixing the batter, but it is not necessary in order to make They have laid very little this month and I have two setting, but I am intending to give them a faithful trial. My profit is the eggs I sell; the cost is the food I buy and the eggs I set. Table scraps pay for the ounces of butter into one-half pound of whole meal bread crumbs, adding I will tell you how they come out. ETTA BARBER.

# TO COOK VEAL FOR CUTLETS.

Cut veal in pieces, lay in cooking dish and cover well with cold water, adding a half teaspoon of cooking so-da. Let it come to a boil, pour off the water and add a slice of salt pork, cover with cold water again, and cook until well done. Salt a little. Can add dumplings, or lay in baking dish. Season with a little salt, pepper, and butter. A spoon of flour, cut out biscuit crust thin and lay on top, and bake a golden brown. Will not hure appears.

AUNT HANNAH.

A PRETTY CROCHET PATTERN. Dear Sisters of The Social Corner:
Herewith I send some crochet lace
patterns for the Sisters:
Half of Wheel Border: Chain 5
turn, 1 shell of 3 treble, 1 chain and
3 treble in 1 st stitch of 5 chain
(missing 4 stitch) turn.
2 2, chain 3, shell in shell, turn.
3, chain 5; shell in shell, 2 treble 3
chain turn

otton, or No. 25, or No. 39 linen, terial.
This makes a very handsome finish for a center place, pillow scart. of whatever one may wish to decorate.

With best wish to the Listener.

FARMER'S DAUGHTER.

HELPFUL WRINKLES

Mrs. Wilking looked about her prestry and pleasant rooms to see that everything was in order before according to her room to dress for a tea which her husband and herself were to partake of with Mr. and Mrs. Niles.

Mrs. Wilking was a real homemaker; everything was made to look on her face usually. Her pleasant and therefore, and a smile could be discerned on her face usually. Her pleasant and kindly words were sincere, and she endeavored especially to look bright and unreasonable husband, who was inclined to be irritable and fault-finding.

At times nothing suited him, especially the food, yet his wife was a fine cook and he would eat heartily. Mr. Wilkins finded to be irritable and fault-finding.

At times nothing suited him, especially the food, yet his wife was a fine cook and he would eat heartily. Mr. Wilkins find not mean to he cross and grumble, but he had, when alone with his wife face and minutes, then looked at his times. For some reason their friends' supper was not served at 5, and the host at last reminded his wife that it was past the supper hour. Mr. Wilkins in-level our supper hour is 6."

"Dear me! How provoking!" she thought to herself, to heave him a her bit matter to way finding fault, no matter how nice thought to herself be upter lifting and her wind plant of a supper lift and plenty of it, and I have grighted from her some kind of a supper hour is 6."

HELPFUL WRINKLES

Editor of The Social Corner: I see thought to herself, to have him a having troub ewith her how nice in thought to main to make him do not her said with a find fault finding.

HELPFUL WRINKLES

by last week's Bulletin Brown Bee is having her him and there had a wing rundle with covered buttons that her will to make it will send of a supper her will find fault and the same kind of a supper him the will not care to end me over to learn cooking from her, for I am a better cook, and he knows it, than that careless woman."

Mrs. Wilkins peaced her supper her supper her supper for a while.

Will he held of a supper him him the

A WORD FROM RAINBOW

"It's twenty minutes past 6, and I believe our supper hour is 6."
"Twenty minutes late is not much," replied Mrs. Wilkins.
"Not much!" replied he in an irritable tone. "I should say it was for a man coming home tired from his day's Dear Sisters of the Social Corner: The cold, stormy winter is gone, and the good old summer time is coming. I think we ought all to rejoice. Frozen: You gave a grand descrip-tion of the zero weather in Maine. Al-though we are strangers I'd like to meet you. as we are not so yery

first thing to do?

DIANA ENJOYS NATURE'S CHANGES.

"But everything is so nice, Mrs. Niles, that one could not find any occasion to find fault even if they wished to do so. Pray make no apologies, for I have not enjoyed a meal so much for a long time. Really, my wife is a fairly good cook, but there is always a chance for improvement, you know."

"I am sure," replied she, "that I am glad that you have enjoyed your supper, but the next time I hope I shall do better," as they rose and retired to the living room, where they passed a

I am aware now that it is fully as important to wear a smile and be kind in word and look and to excuse little in word and look and to excuse little accidents at home as well as when one is visiting others."

If one only realized that the habit of finding fault at home is not an exception but alas! a common occurrence, per of mine, and I enjoy having it.

DIANA. accidents at home as well as when one is visiting others."

### A CHANCE FOR PIN MONEY. Dear Sisters of the Social Corner:

by week so thought I would add my I wonder if you realize how many pennies lie around you in the shape of old papers and magazines which bring a good price now, if sold to the

rag man. Look up in your attle, and if you find papers which have accumulater for years, as I did, you will

# SCOTTIE'S MUSTARD DRESSING

Dear Social Cornerites: Just a few ords of greeting this beautiful morn-I enjoyed the gatherings of Club No at Aunt Abby's and at No Name's

I would suggest that Club No. have a short program. I would like to hear from some of the other Sisters before our next meeting at the home of Lucinda on May 18. Hop all will put on their thinking caps. Mustard Dressing: Beat two eggs with two tablespoons sugar, add half tablespoon butter, one teaspoon mustard mixed with a little vinegar, and a little pepper; lastly add a cup of vinegar; cook until like a soft custard. Excellent for vegetable salad. Best wishes for the Social Corner SCOTTIE

## BETH'S LEMON PIES.

Dear Social Corner Sisters: This time I come to tell you how my lemon ples are made. I had the recipe from

water, one tablespoon corn starch, one teaspoon cream of tartar, one tea-spoon lemon extract, yolks of two eggs and small piece of butter; boil to-gether and fill baked crust. Make maringue of whites of eggs and brown. Mack Lemon Pie: Two cups of rhu-barb stewed and sweetened to taste. Thicken with two heaping teaspoons corn starch and the yolks of two eggs and one teaspoon lemon extract; fill crust that has been baked and put beaten whites on top with one table-Hope these are what the Sister will Best wishes from

WHOLESOME RHUBARB RECIPES. Dear Social Corner Friends; As the rhubarb season is at hand, I will send

a few recipes that will be found very

BETH.

Each year the housekeepers are learning to combine different fruits and to extend the flavoring powers of those high in price by using a cheaper fruit as a base. Nothing is better for this than rhubarb, the red variety, called by many "wine plant," colors pineapple a beautiful red and lends a pineappie a beautiful red and lends a delicate flavor all its own.

The acid of strawberries disagrees with many people. If strawberries are combined with rhubarb the acid of the strawberry will be neutralized and the fruit rendered digestible for all.

Pinesppie and Rhubarb—Use one part pinesppie, two parts rhubarb, allowing a large coffee cup of sugar to a pint of the cooked fruit shred the pinesppie and cook unit tender in just enough water to cover it; cut the rhubarb, skin and all, in small pieces, and sod to the pinesppie; cook until soft, then add the sugar, boil the mix-

ture for 20 minutes, then seal. This

makes a delicious preserve.

The cold pasked method will be found better when used with strawberries or berries of any kind, as it keeps both kinds of fruit in more attractive form and preserves the flavor better. For this blanch the rhubarb two minutes is boiling water, then plunge it into cold water; this firms the fruit and removes some of its acidity; then fill the cans, which have been properly scalded, adding a little of first one kind of fruit as strawberries, then a little rhubarb until the can is full. Fill with a hot, rich syrup, place the rubbers and the glass tops in position, though not covered as closely as for sealing, and boil for 20 minutes in a tightly covered boiler; screw down the top without lifting the glass, invert and cool; wrap in paper to keep the fruit from fading, and you will enjoy it very much later on.

nuch later on. Rhubarb Conserve-Two pounds o Rhubarb, cut, two small lemons, juice and grated rind, three pounds sugar, one-half pound English wainut meats, chopped; cook the rhubarb until quite thick, add the lemon and sugar and boil 20 minutes; add the nuts and boil 10 minutes longer; turn into scalded glasses or one-half pint jars and seal. FARAWAY DAME.

HELPS ON FITTING UP A SLEEP ING ROOM.

Dear Social Corner Sisters:—Our last meeting indoors, May 10th, for this season, proved very enjoyable, as all the others were. As usual, we had plenty of tasty food and the program was very entertaining.

Am sending in a few helps in fit

ting up a sleeping room.

The first matter to be considered in a sleeping apartment is light and air.

During the day the sunshine should stream in, and at night the window should be open so we can have air,

should be open so we can have air, but not sleep in a draft. A warm sunny room could be furnished in soft cool colors, as light green or light bine. A north room will require warm cherry tints, as creamy paper or yellow or red.

A hard wood polished floor is very desirable. Any floor may be painted or stained and permits one to use or use are so hard to take up and put down, while small rugs can be removed and cleaned each time the room is swept.

The walls if not papered can be painted or alabastine used. It comes in several different colors. I have all my walls done in alabastine, and like well to purchase fresh Holland bushs my walls done in alabastine, and like well to purchase fresh Holland builts

most convinced her that the food was not as poorly cooked as she feared it was. She looked up and said in a pleasing manner:

"You're not hard to suit, Mr. Will-kins. Before you came in I told your wife that you were an easy person to get along with."

"But everything is so nice, Mrs. Niles. "I am sorry, for I tried especially to Niles, that one could not find any occasion to find fault even if they wished it with them."

After helping himself to a piece of the exclaimed:

"For mercy's sake, what alls this?"
His wife quietly looked at him and replied: "Mrs. Niles. ""
"Thunder on Mrs. Niles! You quote her every minute. This is a fine support of the exclaimed:

"But everything is so nice, Mrs. Niles."

"But everything is so nice, Mrs. Niles, that one could not find any occasion to find fault even if they wished it very much.

Dear Social Corner Sisters: Good morning, one and all. Just to look out and see the changes in nature each day as she dons her spring dress, makes one feel good natured, don't it?

I believe the grass and trees never were such a beautiful green before, and the buds and blossoms look so pretty, peeping out amongst the green with them."

After helping himself to a piece of the wishes. Dainty muslin curtains at the windows make the room look attractive. Window seats are always pretty and with pretty cushions which corresmakes one feel good natured, don't it?

I believe the grass and trees never were such a beautiful green before, and the buds and blossoms look so pretty, peeping out amongst the green."

With best wishes. pond with other furnishings are nice.

The planning and furnishing of the chamber varies according to the tastes

NEVER TIRES OF TALKING OF

GET READY FOR THE JUNE PIC-NIC.

Dear Social Corner Sisters and Brothers: —Get your housecleaning done in time to have a good rest be-for the June picnic; and all who have babies and want to enter the "Baby Contest" must get ready for it. It is optional that all mothers must

Made from Cream of Taria: NO ALUM—NO PHOSPHATE

might have more mothers with bables than we could manage. So get busy, so to win the prize

WHAT TO DO WITH FLOWERING BULBS.

quired what to go with her flowering bulbs. It is not uncommon to leave them in the ground for three years

every year.

If you buy #:e bulbs late you are not sure of getting the varieties or-July or August.

THE GOOD TIMES.

Dear Social Corner Sisters:-I was very glad to attend the gathering of May 16th, and am never tired of tell-ing of the good time we had. We had a splendid lunch, and a delightful program, and plenty of sociability. I hope to meet with all at the Lake in

Joseph Doe: Was very pleased with the seeds. Many thunks for the same, Dewdrop—How slow you are with that recipe for singer cookies. Get

been or are sick.

Many thanks to the Sisters who sent me Easter and birthday greetings.

Auntie No. 1: Your plants arrived on May 8 and they shall have a place of honor in my flower garden.

Samantha: Am sorry to hear of your sickness. I trust you will soon he better.

It is optional that all mothers must be writers or they cannot enter the contest. Further particulars will be spoken out loud since May 10th? You all mothers wishing to join the contest and haven't written, get busy and get your letter in before that, and you'll be all right.

If I didn't make this strict we'd spoken out loud since May 10th? You was a good all mothers wishing to join the contest and haven't written, get busy and get your letter in before that, and you'll be all right.

If I didn't make this strict we'd spoken out loud since May 10th? You was a good all mothers wishing to join the contest and haven't written, get busy and get your letter in before that, and ways from home, and we all appreciate the graph of the contest and haven't written, get busy and get your letter in before that, and ways from home, and we all appreciate the graph of the contest and Loretta: Have your spoken out loud since May 10th? You was a good all mothers wishing to join the contest and haven't written, get busy and get your letter in before that, and you'll be all right.

If I didn't make this strict we'd

## **BULLETIN'S PATTERN SERVICE**



A SMART STYLE.

From the Commerce Reports.

Japan is becoming interested in sheep raising. The imperial stock farm at Hokakaido has purchased an-imals in Australia. It is hoped in France that this year's increased wheat yield will do away with the necessity of importing wheat and that lower prices will prevail.

For the Union of South Africa the estimated expenditures for the coming fiscal year will be about \$85,000,000 ing fiscal year will be about \$85,000,000 ing fiscal year will be about \$85,000,000. ing fiscal year will be about \$6,000,000 more than \$5,000,000 in excess of the

Where Hank Gets His Glory. Colonel may be "the man who made the flag respected," but think of Hen-ry Ford, "the man who made walking a pleasure."—Wall Street Jourial.

Has His Own Bar'l. A spiendid feature of Hank Foed's andidacy is that he can be his own secree W. Perkins —Washington Post.



Ladies' and Misses' Bathing Suit With Bloomers.

Mohair, brilliantine, serge, flamed and silk are nice for this model. The walst fronts are crossed over a vest that is cut in with round low neck edge. Bell shaped short sleeve, and a four-gore flare skirt complete the design.

The pattern is cut in three sizes for misses, 16, 18 and 20 years, and in five sizes for ladies, 36, 38, 40, 42 and 44 inches, bust measure. It requires 3½ yeards of 44-inch material for an 18 year size. Size 38 would require 2½ yards.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

Hope for Carranza's Currency. About the only hope for Carranza currency is the discovery of a way to extract gasoline from cactus.—Wash-

